



GRAND HOTEL  
LES ENDROITS

EVENTS

MENU  
PROPOSITION

Informations and reservations :

GRAND HÔTEL LES ENDROITS SA - FAMILLE VOGT  
Bd des Endroits 94-96  
2300 La Chaux-de-Fonds Suisse  
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[contact@lesendroits.ch](mailto:contact@lesendroits.ch) [www.lesendroits.ch](http://www.lesendroits.ch)

# ROOMS

## ROOM CAPACITIES

- Blaise Cendrars 12 - 32 seats
- Monique St-Héliér 24 - 50 seats
- Chevrolet 8 - 16 seats
- Chevrolet big 50 - 100 seats
- Recorne 20 - 40 seats
- Pouillerel 60 - 80 seats
- Eplatures 100 - 150 seats
- Eplatures big 150 - 250 seats

## CHEVROLET

Table bloc max. 12 seats – simples max. 16 seats



## BLAISE CENDRARS

Table bloc max. 22 seats – simples max. 32 seats



## MONIQUE ST-HÉLIER

Table bloc max. 22 seats - simples max. 50 seats



BIG CHEVROLET, contains the rooms Blaise Cendrars, Chevrolet and Monique St-Héliér.

## LARGE ROOM EPLATURES

contains the rooms Recorne, Pouillerel and Eplatures  
20 - 250 seats



# STÉPHAN VOGT

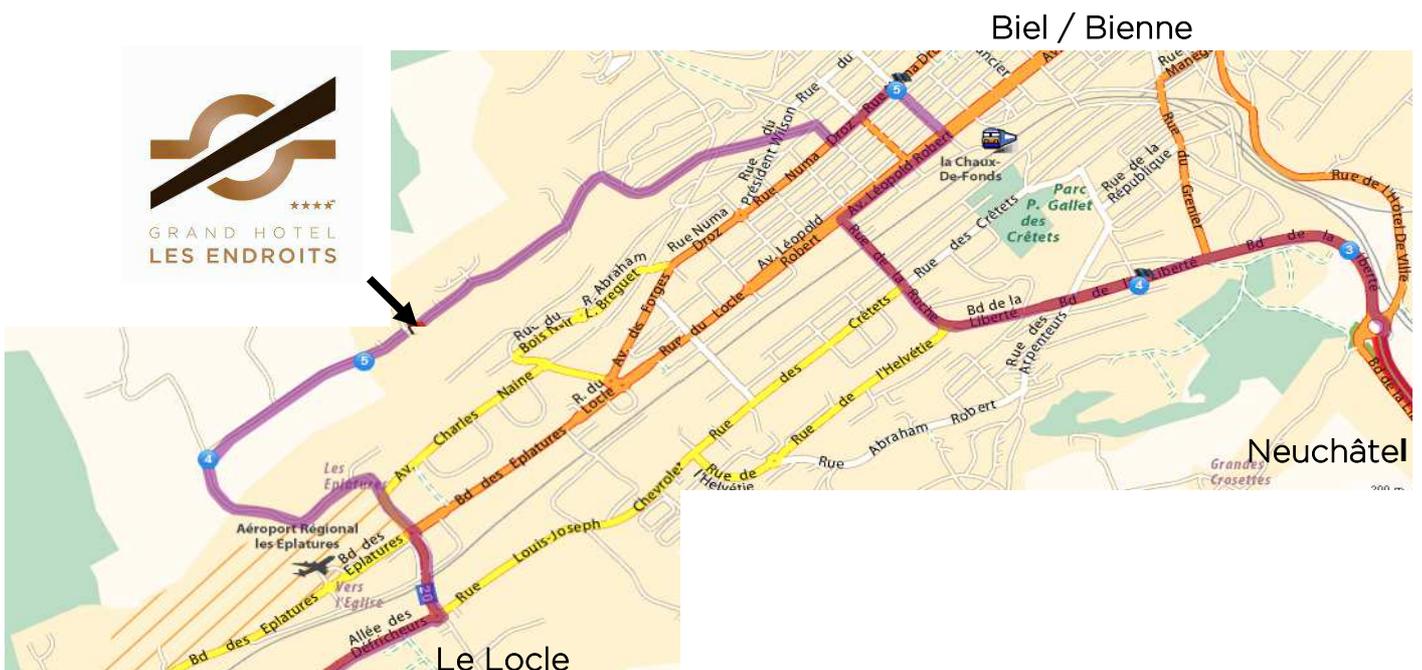
Our chef



These proposals only represent a sample of our services and we are at your disposal to prepare an offer tailored to your desires and budget as well as an on-site visit. With pleasure, we will help you arranging your event, give professional advices and take care of all organizational problems.

Do not hesitate to contact us for further information.

## SITUATION MAP:



# TERMS AND CONDITIONS

MENU CHOICE	The suggested menus are only valid <b>for groups of min. 10 persons</b> . Caring to serve you the best quality, we would ask you to choose <b>1 menu for all guests</b> . (excepted vegetarians et special diets). The menu choice has to be communicated minimum <b>14 days in advance</b> .
NUMBER OF GUESTS	The number of guests has to be confirmed <b>72 hours prior the event</b>
VISIT AND ADVICES	<b>Only with an appointment</b> . Phone number +41 32 9 250 250
MENU CARD'S	We will print the choosen menu on nice cards, if you would like a special inscription on it, concerning your event, please announce it.
ORIGIN OF MEAT	Pork CH / Chicken CH and FR / Beef CH and IE / Veal CH / Lamb NZ
FLOWER DECORATION	On request, we will place some little flowers on the tables for free, which will naturally stay the good of the hotel. To flower your event tables with flower arrangements, that will be your good, we gladly take orders for our florist and invoice it to the purchasing price.
TABLE DECORATION	We decorate the table for free with small candles. If you would like candelabra with long candles, we will charge a fee of CHF 7.00 per piece
ROOM DECORATION	Our rooms are new and it is forbidden to nail or tape your decoration on the walls or ceilings. Therefore we advise you to bring your standers to hold your decoration. All eventual damages are going to be charged.
CHAIR COVER	On request, we will put white covers on the chairs. The price for cleaning and location is CHF 8.00 per chair cover.
TABLECLOTH AND CUTLERY	The tablecloths and napkins are white. The cutlery is in silver.
MUSIC	If you have arranged a musical animation or other entertainment, please announce it.
EVENT PROGRESS	We would be grateful if you could inform the event manager in advance about the progress of the event, games and breaks.
LATE PROLONGATION	After the official opening hours, it is possible to arrange a prolongation for latest 3.00 a.m. Past midnight, additional costs will be charged
PAYMENT	The settlement has to be done at the end of the event <b>by Cash, Maestro or Postcard</b> . Please note that we do <b>not accept any credit cards</b> for the settlement of events.
PREPAYMENT AND GUARANTEE	To guarantee and confirm your reservation, we request one or more prepayments

# SMALL APPETIZERS FOR APERITIFS

## COLD DISHES

Chips	CHF	1.50	per persons
Pastries	CHF	3.00	the 5 pieces
Eclair with cottage cheese	CHF	2.00	the piece
Mini puff with salmon mousse	CHF	2.00	the piece
Vegetables dips	CHF	2.00	per person
Canapé	CHF	2.70	the piece
Sandwich	CHF	3.40	the piece
Surprise sandwich-bread 48 pieces	CHF	60.00	the bread
Tête de Moine cheese	CHF	49.00	the cheese
Air-dried sausage	CHF	18.00	the 100 grams

## WARM DISHES

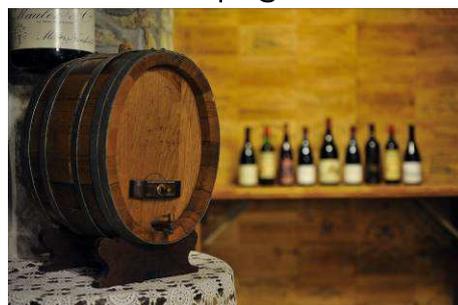
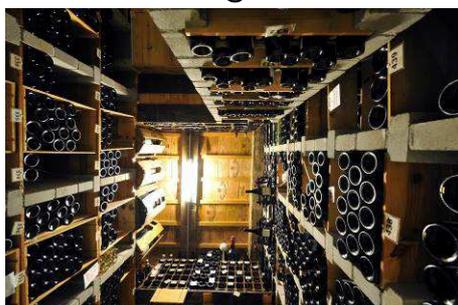
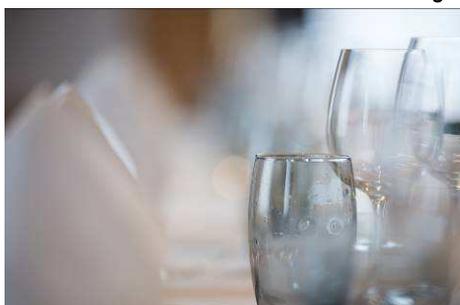
Cup of soup	CHF	2.00	the piece
Small croissant with ham	CHF	2.50	the piece
Cheese tartlet	CHF	2.70	the piece
Fried pike perch fillet	CHF	2.70	the piece
Mini sprig roll	CHF	2.50	the piece
Tortellini with parmesan sauce	CHF	2.00	the piece
Breaded king prawn	CHF	3.00	the piece
Chicken brochette	CHF	2.80	the piece
Mushroom risotto	CHF	2.80	the piece
Beef roll	CHF	2.20	the piece

## SWEET DISHES

Fruit tartlet	CHF	3.20	the piece
Mini cream cornet	CHF	2.30	the piece
Mini puff with cream	CHF	2.30	the piece
Cookie	CHF	2.50	the piece
Mini almond cake	CHF	2.30	the piece
Mini vanilla panna cotta and raspberries coulis	CHF	2.50	the piece
Mini lemon and chocolate tartlet	CHF	1.80	the piece
Mini sweets from the buffet	CHF	3.50	the piece

## DRINKS

In our wine list you will find a large choice of wines and champagnes.



# MENUS FROM CHF 30.00 TO CHF 60.00

## MENU 1 at CHF 31.00

Neuchâtel  
Cheese Fondue  
Bread  
\*\*\*  
Absinthe cake

## MENU 2 at CHF 38.00

Green salad garnished  
with eggs and bread cubes  
\*\*\*  
Sliced chicken with lemon sauce  
Pilaf rice  
Choice of vegetables  
\*\*\*  
Ice-cream pyramid with fruit coulis

## MENU 3 at CHF 47.00

Vol au vent  
\*\*\*  
Boiled ham  
Croquettes of rösti  
Choice of vegetables  
\*\*\*  
Caramel flan with chantilly

## MENU 4 at CHF 48.00

Season salad  
\*\*\*  
Gilt head fillet, tarragon sauce  
Camargue red and white rice  
Choice of vegetables  
\*\*\*  
2 chocolates mousses

## MENU 5 at CHF 52.00

Mixed salad  
\*\*\*  
Clear soup célestine  
\*\*\*  
Sliced veal with  
creamy mushroom sauce  
Tagliatelles  
Choice of vegetables  
\*\*\*  
Pear Pie and vanilla Ice Cream

## MENU 6 at CHF 54.00

Mixed salad  
\*\*\*  
Ricotta-spinach tortellini  
with parmesan creamy sauce  
\*\*\*  
Fillet of pork with his juice  
Croquettes potatoes amandines  
Choice of vegetables  
\*\*\*  
White lady tart

## MENU 7 at CHF 55.00

Tomato salad and burratina  
\*\*\*  
Clear soup with Porto  
\*\*\*  
Chicken médaillon, mustard sauce  
Mousseline potatoes  
Choice of vegetables  
\*\*\*  
Hot berry  
(vanilla ice-cream and warm berries)

## MENU 8 at CHF 59.00

Gourmet-salad  
(smoked duck fillet and salmon)  
\*\*\*  
Dubarry cream-soup (cauliflower)  
\*\*\*  
Roasted beef  
bordelaise sauce  
Potatoes gratin  
Choice of vegetables  
\*\*\*  
Pâtisseries choice (3 things)

# MENUS FROM CHF 60.00 TO CHF 80.00

## MENU 9 at CHF 60.00

Chicken terrine  
\*\*\*  
Vegetables soup  
\*\*\*  
Lamb fillet  
Brown juice  
Polenta flan  
Choice of vegetables  
\*\*\*  
Vanilla panna cotta  
with raspberries coulis

## MENU 10 at CHF 64.00

Salmon carpaccio  
\*\*\*  
Lasagne « home-made »  
\*\*\*  
Escalope of pork with  
Stroganoff sauce  
Croquettes  
Choice of vegetables  
\*\*\*  
Fresh fruits cocktail  
with chantilly

## MENU 11 at CHF 67.00

Mixed salad  
\*\*\*  
Salmon cannelloni  
Noilly Prat sauce  
\*\*\*  
Chicken fillet  
Curry and coco nut milk sauce  
Rice  
Choice of vegetables  
\*\*\*  
Warm chocolate cake  
Vanilla ice-cream

## MENU 12 at CHF 74.50

Tomato carpaccio  
Vanilla and lime vinaigrette  
Grilled shrimps  
\*\*\*  
Mushroom-risotto  
\*\*\*  
Bass fillet  
on a fine Champagne velouté  
Squid Ink tagliatelles  
Choice of vegetables  
\*\*\*  
Pâtisseries choice (4 things)

## MENU 13 at CHF 78.00

Tartar of salmon  
Toast and butter  
\*\*\*  
Puff pastry with  
creamy mushroom sauce  
\*\*\*  
Duck fillet  
Orange sweet and sour sauce  
Parmesan risotto  
Choice of vegetables  
\*\*\*  
Hot berry  
(vanilla ice-cream and warm berries)

## MENU 14 at CHF 80.00

Beef tartar  
Toast and butter  
\*\*\*  
Salmon fillet  
Light Mauler velouté  
Steamed potatoe  
\*\*\*  
Saltimbocca of veal  
Marsala juice  
Polenta  
Choice of vegetables  
\*\*\*  
Black forest Kirsch cake

# MENUS FROM CHF 80.00 TO CHF 115.00

## MENU 15 at CHF 81.00

Chicken-escabèche  
Vegetables vinaigrette  
\*\*\*

Pike perch fillet  
Neuchâtel white wine sauce  
Pilaf rice  
\*\*\*

Roasted veal  
Bordelaise sauce  
Mousseline potatoes  
Choice of vegetables  
\*\*\*

Ice-cream tart

## MENU 16 at CHF 93.00

Beef carpaccio  
with parmesan  
\*\*\*

Bass fillet on a  
fine Champagne velouté  
Rice  
\*\*\*

Suprême of spring chicken  
with morel sauce  
Tagliatelles  
Choice of vegetables  
\*\*\*

Cheese plate  
\*\*\*

Truffée chocolate cake

## MENU 17 at CHF 108.00

Duck-liver terrine with apple  
Warm brioche  
\*\*\*

Clear soup célestine  
\*\*\*

Shrimps-brochette  
Mediterranean style  
Rice  
\*\*\*

Fillet mignons of pork  
with creamy mushroom sauce  
Potatoes sautés  
Choice of vegetables  
\*\*\*

Cheese plate  
\*\*\*

Patissiers choice (3 things)

## MENU 18 at CHF 115.00

Smoked salmon  
Toast and butter  
\*\*\*

Velouté of carrots  
\*\*\*

Pastry with calf's sweetbreads  
and morels  
\*\*\*

Sorbet Colonel  
(lemon sorbet with Vodka)  
\*\*\*

Mignons of beef Black & White  
Bordelaise and tarragon sauce  
Potatoes gratin  
Choice of vegetables  
\*\*\*

Dessert buffet

# MENUS FROM CHF 115.00 TO CHF 155.00

## MENU 19 at CHF 116.00

Duck-liver terrine  
with Armagnac

\*\*\*

Dubarry cream-soup (cauliflower)

\*\*\*

Boned frog leg's  
on a creamy risotto

\*\*\*

Sorbet Colonel  
(lemon sorbet with Vodka)

\*\*\*

Lamb fillet  
Potatoes gratin  
Choice of vegetables

\*\*\*

Cheese buffet

\*\*\*

Dessert buffet

## MENU 20 at CHF 127.00

Variation of salmon  
(smoked, tartar and carpaccio)

\*\*\*

Velouté of carrots

\*\*\*

Lemon-risotto  
Grilled shrimps

\*\*\*

Sorbet Belles Noces  
(apple sorbet and Prosecco)

\*\*\*

Fillet mignons of veal  
Morel creamy sauce  
Croquettes of rösti  
Choice of vegetables

\*\*\*

Cheese buffet

\*\*\*

Dessert buffet

## MENU 21 at CHF 135.00

Trio of duck-liver  
(Duck-liver terrine with apple,  
Duck-liver terrine naturel  
and duck-liver Tiramisu)

\*\*\*

Tomato cream-soup  
with a floating island

\*\*\*

Breaded scallops

Lemon sauce

Rice

\*\*\*

Sorbet Belle Dame  
(strawberry sorbet and Prosecco)

\*\*\*

Veal fillet and his juice  
Mousseline potatoes  
Choice of vegetables

\*\*\*

Cheese buffet

\*\*\*

Dessert buffet

## MENU 22 at CHF 148.00

Trio of tartar  
(beef, duck and salmon)

\*\*\*

Clear soup célestine

\*\*\*

Half lobster gratinaeted  
on a creamy risotto  
and shellfish juice

\*\*\*

Sorbet Royal  
(lemon sorbet with Champagne)

\*\*\*

Fillet of beef Black Angus  
Pepper sauce and  
stroganoff home-made sauce  
Croquettes potatoes amandines  
Choice of vegetables

\*\*\*

Cheese buffet

\*\*\*

Dessert buffet

## COLD APPETIZERS

Green salad garnished with eggs and bread cubes	CHF	7.00
Mixed salad	CHF	10.50
Chicken terrine	CHF	15.00
Tomato carpaccio, vanilla and lime vinaigrette, grilled shrimps	CHF	16.50
Tomato salad and burratina	CHF	15.50
Vitello tonato	CHF	20.00
Beef carpaccio with parmesan	CHF	20.00
Beef tartar, toast and butter	CHF	20.50
Trio of tartar (beef, duck and salmon)	CHF	22.00
Chicken-escabèche with vegetables vinaigrette	CHF	16.00
Salmon carpaccio	CHF	18.50
Smoked salmon, toast and butter	CHF	20.50
Tartar of salmon, toast and butter	CHF	19.00
Variation of salmon (smoked, tartar and carpaccio)	CHF	21.50
Gourmet-salad : (smoked duck fillet and salmon, with season salad)	CHF	18.50
Shrimp cocktail, calypso sauce	CHF	20.00
Duck-liver terrine with apple, warm brioche	CHF	23.50
Duck-liver Tirami su	CHF	23.50
Duck-liver terrine with Armagnac	CHF	24.00
Trio of duck-liver : (Duck-liver terrine with apple, Duck-liver terrine naturel and duck-liver Tirami su)	CHF	28.50

## SOUPS

Clear soup célestine	CHF	4.00
Clear soup with Porto	CHF	5.00
Vegetables soup	CHF	4.00
Dubarry cream-soup (cauliflower)	CHF	4.00
Velouté of carrots	CHF	4.00
Tomato cream-soup with a floating island	CHF	4.00
Pumpkin soup	CHF	4.00

## WARM APPETIZERS

Lasagne « home-made »	CHF	10.00
Ricotta-spinach tortellini with parmesan creamy sauce	CHF	10.50
Tomato-risotto	CHF	9.50
Mushroom-risotto	CHF	13.00
Lemon-risotto with grilled shrimps	CHF	15.50
Pastry with creamy mushroom sauce	CHF	15.00
Pastry with creamy morel sauce	CHF	19.50
Vol au vent	CHF	15.50
Pastry with calf's sweetbreads and morels	CHF	22.00
Boned frog leg's on a creamy risotto	CHF	23.00
Salmon fillet on a fine Mauler velouté	CHF	16.00
Pike perch fillet, Neuchâtel white wine sauce	CHF	18.00
Bass fillet with a Champagne velouté	CHF	20.50
Gilt head fillet and tarragon sauce	CHF	20.50
Shrimps-brochette mediterranean style	CHF	20.50
Half lobster gratinaeted on a creamy risotto and shellfish juice	CHF	39.00
Breated scallops and lemon sauce	CHF	22.50
Salmon cannelloni with Noilly Prat sauce	CHF	19.00

## ENTREMETS

Sorbet Royal (lemon sorbet with Champagne)	CHF	5.00
Sorbet citron with Champagne and rose petal	CHF	5.50
Sorbet Colonel (lemon sorbet with Vodka)	CHF	5.50
Sorbet Belles Noces (apple sorbet and Prosecco)	CHF	5.00
<b>Served in a cup illuminated for souvenir + CHF 3.50</b>		

## FOR CHILDREN

You have the possibility to order half portions of your menu

Portion of french fries, ketchup	CHF	7.00
Tagliatelles bolonaise	CHF	9.50
Chicken nuggets, french fries	CHF	12.50
Escalope of veal, café de Paris, tagliatelles	CHF	16.00
Perch fillets, french fries	CHF	19.00

# MEALS

Sliced veal with creamy mushroom sauce	CHF	30.00
Saltimbocca of veal, Marsala juice	CHF	39.00
Escalopes of veal, stroganoff sauce	CHF	39.00
Boiled ham	CHF	25.50
Escalope of pork with mushroom sauce	CHF	26.50
Chicken médaillon, mustard sauce	CHF	25.00
Sliced chicken with lemon sauce	CHF	25.00
Chicken fillet with curry and coco nut milk sauce	CHF	27.00
Suprême of spring chicken with mushroom sauce	CHF	31.00
Suprême of spring chicken with morel sauce	CHF	35.50
Duck fillet, orange sweet and sour sauce	CHF	34.00
Lamb fillet	CHF	34.50
Roasted beef in his juice, bordelaise sauce	CHF	27.00
Mignons of beef Black & White, bordelaise and tarragon sauce	CHF	49.00
Salmon fillet light Mauler velouté	CHF	26.50
Pike perch fillet with Neuchâtel white wine sauce	CHF	28.00
Bass fillet on a fine Champagne velouté	CHF	32.50
Gilt head fillet, tarragon sauce	CHF	32.50

# SIDE DISHES

## VEGETABLES AND +1 STARCKY FOOD

Mousseline potatoes	Rice
Potatoes sautés	Basmati-rice
Croquettes potatoes amandines	
Potatoes gratin	Parmesan risotto
Steamed potatoes	7 cereals risotto
Croquettes of rösti	Ebly risotto
Rösti Swiss potatoes	
	Spätzli
Tagliatelles	
Spaghetti	Polenta flan

## MAIN COURSE (WHOLE PIECE OF MEAT)

<b>Fillet of beef Black Angus</b> Pepper sauce and stroganoff home-made sauce Croquettes potatoes amandines Choice of vegetables	CHF	55.00
<b>Fillet of pork with his juice</b> Mousseline potatoes Choice of vegetables	CHF	29.00
<b>Roasted veal</b> Bordelaise sauce Potatoes gratin Choice of vegetables	CHF	39.00
<b>Veal fillet and his juice</b> Rösti Swiss potatoes Choice of vegetables	CHF	50.00
<b>Fillet mignons of veal with morel creamy sauce</b> Croquettes potatoes amandines Choice of vegetables	CHF	55.00
<b>Fillet mignons of pork with creamy mushroom sauce</b> Potatoes sautés Choice of vegetables	CHF	42.00

## SPECIALITIES

<b>Flambéed « Pendu, hung » fillet of beef (Black Angus)</b> Café de Paris, pepper and home-made stroganoff sauce Rice Mixed salad	CHF	60.00
<b>Fondue chinoise</b> · cubes of fillet of beef 200 gr Variation of 10 home-made sauces French fries	CHF	45.00
Supplement 100 gr	CHF	15.00
<b>Fondue chinoise special</b> · cubes of fillet of beef 150 gr 3 salmon · 3 shrimps · 3 scallops Variation of 10 home-made sauces Rice or french fries	CHF	57.00
Supplement 100 gr fillet of beef	CHF	15.00
Supplement fish 2 pieces of each	CHF	15.00
<b>Neuchâtel Cheese Fondue</b>	CHF	25.50

# CHEESE

Cheese plate (Tête de moine, Tomme, Gruyère, Sibérien, Bleuchâtel)	CHF	9.00
Cheese buffet (15 varieties)	CHF	12.00

# SWEETS

ALL DESSERTS ARE HOME-MADE

Tart of fruits	CHF	4.00
Supplement 1 scoop of ice-cream	CHF	3.50
Ice-cream pyramid with fruit coulis	CHF	6.50
Caramel flan with chantilly	CHF	6.00
Floating island in custard sauce	CHF	6.50
Tiramisu	CHF	7.50
Fresh fruits cocktail with chantilly	CHF	9.00
2 chocolates mousses (white and brown)	CHF	8.00
Warm chocolate cake and vanilla ice-cream	CHF	10.50
Vanilla panna cotta with raspberries coulis	CHF	6.50
Hot berry (vanilla ice-cream and warm berries)	CHF	10.00
Patissiers choice (3 things)	CHF	10.00
Patissiers choice (4 things)	CHF	13.00
Truffée chocolate cake	CHF	6.50
White lady tart	CHF	5.00
Raspberry bavaois with vanilla cream	CHF	6.00
Ice parfait with Grand-Marnier	CHF	8.50
Ice parfait with Absinthe	CHF	8.50
Cream slices	CHF	5.50
Cream slices with raspberries	CHF	6.00
Strawberry tart	CHF	5.00
Absinthe tart	CHF	6.00
Fresh fruit tart	CHF	5.00
Black forest Kirsch cake	CHF	5.00
Ice-cream tart	CHF	8.00
Big dessert buffet	CHF	15.00

} with inscription  
and party decoration

# COLD AND WARM BUFFET

ABOUT 20 PERSONS

## APPETIZERS BUFFET – COLD DISHES

CHF 35.00 PER PERS.

Choice of salads  
Tomatoes with mozzarella  
Tabbouleh  
Cold meat  
Air dried beef of Grisons  
Beef carpaccio with parmesan  
Vitello tonato  
Smoked salmon  
Duck-liver terrine  
Chicken-escabèche  
Shrimp cocktail, calypso sauce  
Salmon fillet  
Duck terrine  
Small vegetables

## MAIN COURSE BUFFET – WARM DISHES

CHF 48.00 PER PERS.

Roastbeef  
Pork fillet  
Sliced chicken fillet in creamy sauce  
Veal fillet  
Fried pike perch fillets  
Potatoes gratin  
Ricotta and spinach tortellini in parmesan sauce  
Vegetables

## COLD & WARM BUFFET – STARTER & MAIN

CHF 79.00 PER PERS.

To complete your menu with cheese and sweets, have a look on the previous page.

